



TENDER FRESH MUSHROOMS filled with a seasoned bread stuffing make party fare from a vegetable often used as an ingredient. Either way they add elegance to today's menu. Recipe for Mushrooms a la Boeuf is listed, too.

THEY STAND ALONE

Stuffed Mushrooms Become Party Fare

Mushrooms are a "pleasurable" vegetable for most of us. They add elegance to many dishes as a complementary ingredient but they also stand on their own when prepared just for themselves.

Stuffed mushrooms become

Spices, Herbs Season New Dry Peanuts

Dry roasted peanuts are now being introduced in the Los Angeles area by Planters Peanuts.

Suitable for eating as you would enjoy any salted peanut or for use in recipes, these peanuts are roasted by an exclusive Planters process that gives them a new tangy taste plus unusual crispness.

In addition, they contain less calories as no oils or sugar are used in processing.

Method Is This
In processing, the peanuts are dry roasted at high temperature rather than being cooked in oil and they are seasoned with spices and herbs, which allows for full peanut flavor.

As a result of this new process, the good flavor and texture of first-quality peanuts are ready for your enjoyment; eaten "as is" or used in foods ranging from appetizers and main dishes to sweet desserts.

The new product comes in vacuum-sealed jars of two sizes: a Snack Size (9½-oz.) and a Party Size (14-oz.). The jars can be identified by gay foil labels.

Booklet Is Yours
These labels feature a brilliant blue against a white and gold striped background. And, of course, Mr. Peanut is prominently displayed.

To coincide with the introduction of their new product, Planters has assembled a unique booklet entitled "Party Recipes from Planters Peanuts." Having twelve loose pages fitted into a folder, the booklet contains menus and recipes fitting different party situations.

The loose pages may be removed one at a time or they may be slipped into an ap-

party fare and we suggest two recipes serving them in that flavorsome manner.

One calls for a filling of savory bread stuffing and the second combines beef with seasonings. Each is bathed in a cream sauce for added enjoyment.

STUFFED MUSHROOMS
OREGANO CREAM SAUCE
16 large mushrooms (1 lb.)
¼ cup minced onion
½ cup butter
2 cups soft bread crumbs
½ tsp. poultry seasoning
½ tsp. salt



DRY Roasted Peanuts, new by Planters are packed in two sizes of vacuum-sealed jars for your eating enjoyment "as is" or combined with other foods.

appropriate section of a favorite cookbook.

Name and Address
These recipes cover nearly all types of mealtime and snacktime foods. For instance: Peanut Fritters, Tahitian Shrimp Tempura, Peanut Pilaf, Mexican Chicken, Nutted Onions and Chocolate Peanut Topping.
This booklet may be obtained free of charge by sending your name and address on a post card to: Planters Peanuts, Department RP-1, 632 South Main Street, Wilkes-Barre, Pennsylvania.

1 tbs. water
3 tbs. flour
2 cups milk
1 tsp. salt
¼ tsp. crumbled oregano
Pepper or Tabasco to taste

Clean mushrooms; remove and chop stems. Saute stems and onion in ¼ cup butter until lightly browned. Add crumbs, poultry seasoning, salt and water and mix well.

Stuff mushroom caps with this mixture. Melt remaining butter in skillet; add mushrooms; cover and let cook over low heat for 20 min.

Remove mushrooms to warm platter; add flour to liquid in skillet, stirring until smooth. Add milk, salt, oregano and pepper or Tabasco. Cook until thick, stirring constantly.

Pour over mushrooms and serve immediately.

MUSHROOMS A LA BOEUF
Betty Crocker
20 to 24 large fresh mushrooms (about 2-in. in diameter)

1 lb. ground round steak
1 egg
3 tbs. cold water
½ tsp. lemon juice
1 tsp. A-1 sauce
1 medium onion grated
1 tsp. salt
¼ tsp. pepper
½ cup beef stock or bouillon

Mushroom Sauce*
Crisp Bacon Bits

Heat oven to 350 degrees. Wash and drain mushrooms. Remove stems and reserve for mushroom sauce. Sprinkle mushroom caps with salt and pepper.

Mix remaining ingredients except stock, sauce and bacon. Pile this mixture generously in mushroom caps. Place in shallow baking dish. Bake 20 to 30 min, basting every 5 min. with beef stock.

Serve 2 to 3 mushrooms to each person, with Mushroom Sauce. Garnish with bacon bits.

***MUSHROOM SAUCE:**
Saute 2 cups sliced mushrooms and 2 tsp. grated onion in 4 tbs. butter for 5 min. Stir in 4 tbs. flour, ½ tsp. salt, ¼ tsp. pepper.

Add 2 cups milk gradually. Stir constantly until mushroom sauce is thickened. Serve as directed above.

Variety Seafoods Offered for March Menus

For the Lenten period, Southern California Fisheries Association has chosen sea bass, rockfish, trout and scallops as seafoods of the month.

Two varieties of sea bass are common here: black and white, and there is striped bass. Black and white are large and may be purchased fresh or fresh frozen. The striped bass, a game fish, is relatively small.

Mild in flavor, with texture resembling crabmeat, rockfish is becoming a California favorite. Boneless fresh and fresh frozen fillets are available.

Fresh water trout are to be purchased in fresh and fresh frozen form, as are the scallops.

BROILED SEA BASS
COFFEE BUTTER
2 lbs. sea bass
1 tbs. lemon juice
1 tbs. instant coffee
¼ cup melted butter
¼ tsp. onion salt

Parsley
If sea bass is frozen, let thaw. Combine lemon juice and instant coffee and add to melted butter with onion salt and parsley.

Brush this liberally on sea bass. Broil 3 inches from heat for five minutes. Turn; brush with butter mixture. Broil five minutes or until fish flakes easily when tested with fork.

Brush again with butter mixture, sprinkle with more parsley and serve.

BAKED ROCKFISH
2 lbs. rockfish
2 tbs. butter
Salt and pepper
½ to ¾ cup Sauterne
1 can cream of mushroom soup
1 large onion
2 or 3 ripe tomatoes
Grated cheese

Stuffed Celery

Stuff crisp crunchy celery sticks with Avocado Filling: Combine 1 medium sized ripe avocado, peeled and mashed, with ¼ cup chopped, pickled onions, 1 3-oz. package cream cheese, 1 teaspoon seasoned salt.

Use to stuff 12 to 16 2-inch pieces celery.

TIPS FOR PIE-MAKERS
BE CONSISTENT
Always begin with Mrs. Singer's Prepared Pie Crust Mix and you'll always bake a perfect crust. It's guaranteed!

NEVER STIR
Add your hot liquid slowly while turning the mix with a fork. Toss aside moistened particles till liquid is evenly distributed.

USE WAX PAPER
Roll out your dough between two sheets of lightly floured wax paper. It eliminates sticking, takes less handling, makes a more tender crust.

Mrs. Singer's PREPARED PIE CRUST MIX
ABSOLUTELY NO FAILURES
In the "see-thru" bag at your favorite market.

Bake and Co.

You will be completely satisfied with the delicious flavors of our cakes. Sift 1½ cups flour, 3 teaspoons powder and ¼ teaspoon salt in mixing bowl. Add 1 egg, 3 tablespoons melted butter and 1 cup chocolate milk. Mix dry ingredients are thoroughly moistened. Some lumpy batter makes pancakes. Bake on hot, lightly oiled griddle, turning once. Serve a la mode.

First new taste in peanuts since you were a kid!

new from Planters!
new for parties!
new for snacks!



dry roasted

—an exclusive PLANTERS process that gives peanuts a whole new taste!

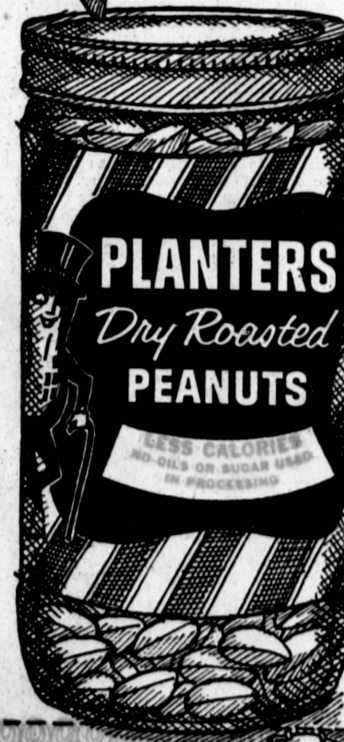
less calories

—no oils or sugar used in processing!

more fun

—they're crisp—dry to the touch—they're tasty and tangy! Eat 'em right from the jar!

Snack Size! 9½ ounces Party Size! 14 ounces



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...on either jar of new PLANTERS Dry-Roasted PEANUTS. Give this BIG-VALUE coupon to your grocer. In return, he'll give you a 10¢ discount on either jar.

PLANTERS, Dry Roasted PEANUTS

TO THE DEALER: For each coupon you accept as our authorized agent, we'll pay you the face value plus usual handling charges, provided you and your customer have complied with the terms of this offer; any other application constitutes fraud. Invalid coupons showing no purchase of sufficient stock to cover all coupons redeemed must be shown on request. Void if prohibited, taxed or restricted. Your customer must pay any sales tax. Cash value 1/100th of 1 cent. Redeem only through our representative or by mailing to Planters Peanuts, a Division of Standard Brands Inc., P. O. Box 28075, Cincinnati, Ohio. This coupon expires June 30, 1962.

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FROZEN COOKED
mushroom sauce with
SIRLOIN TIPS

Tender, juicy, flavorful chunks of beef sirloin cooked in a rich mushroom sauce. Just heat and serve. Specially good on a bed of fluffy rice.



*True or false?